U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE			- 1	PRODUCER					DATE			
	DAIRY PROGRAMS			ADDRESS (City, County and State,	TIME			.M.				
FARM INSPECTION REPORT			T	DAILY PRODUCTION lbs. FREQUENCY OF PICKUP NAME OF RECEIVING PL				E OF RECEIVING PLANT			·	····
85% of the total maxim	ium scor	re. Subit	tems r	listed below be rated "Satisfaction as be rated in quarter points. POINT DISTRIBUTION.								
				FACII	LITIES	T						
SATIS- UNSATIS- FACTORY FACTOR				SATIS- UNSATIS- FACTORY FACTORY			Max. possible score					
. Health of Herd	(Check)			2. Water supply	(Check)			Points deducted				
a. Appears healthy				a. Safe, clean				Numerical score Percentage score		%		
b. Follows USDA animal health program				3. Sewage Disposal								
				METI	HODS							
	MAX SCORE	SCORE	POINTS		MAX SCORE	SCORE	POINTS OFF		5	MAX SCORE	SCORE	POINT OFF
Milkhouse/Milkroom a. Location and size	1 2			e. Sanitized before use f. Cleaning supplies and	5			d. Floors & gutters, clean, good repai		4		
b. Lighting and ventilationc. Construction	3			brushes available and properly stored.	2			e. Walls & ceilings, o	,	4		
(1) floors(2) walls and ceilings(3) doors screens and	3			6. Bulk Milk a. Tank construction	2			f. Pens & alleyways clean		3		
partitions d. Facilities, (water, wash	2			b. Clean and good condition	5 5			8. Premises well kept		2		
vats, racks)	2			c. Milk cooled promptly &				9. Yard or Loafing Area		3		
e. Usage for milk idling	4			properly held (temp.	2			 a. Clean and drained b. Manure properly 	¹	3		
and utensil care only f. Cleanliness and flies	1			d. Properly located e. Outside slab and hose	1			handled & stored		3		
g. Single service items properly stored	5			port OR Can Milk a. Cooler clean, good	3			10. Milking Procedures a. "Abnormal Milk	s	4		
h. Pesticides, antibiotics, and insecticides perly				operating order b. Cans clean, good condi-	5			Program" procedule followed b. Cows clean	dures	2		
stored.	6			tion c. Milk cooled promptly & properly held (temp.	5			c. Udders & teats washed & wiped		3		
Utensils and Equipment a. Milking machines				°F) d. Properly located	2			before milking d. Milker's clothing		2		
ad	4			7. Barn or Milking Area	1			& dry, no cuts o	or	1		
ead, claw, pulsator,	1	↓		 a. Size and arrangement b. Fowl, swine, & other 	1			e. Milk stools and surcingles clean, properly stored		1		
	5			animals properly				property stored				

TYPICAL POINT DISTRIBUTIONS

<u>ltem</u>		<u>Points</u>
4a	location size	1/2 1/2
4b	lighting ventilation	1 1
4c(2)	walls ceilings	11/2 11/2
4c(3)	doors screens partitions	1 1 1
4d	water wash vats racks	1 1/2 1/2
5b	pails strainers	2 2
5e	sanitzer present sanitizer present and all equipment clean no sanitizer sanitizer present, equipment dirty	1/2 (min) 5 0 graduates points as to degree of dirty equipment
7c	lighting ventilation	1/2 1/2
7d	floors and gutters clean floors and gutters good repair	2 2
7e	walls clean walls good repair ceilings clean ceilings good repair	1 1 1

In general, subitems will be weighed according to the above table. However, in unusual situations a greater point value may be deducted as long as the value of the item is not exceeded.